

Shred emulsifier™

Owner's Manual

**Do Not Operate The
Shred Emulsifier™ Before
Reading This Entire Manual**

FOR HOUSEHOLD USE ONLY.

Model: SE1-PRO
120VAC 60Hz 1500W

SEE WARRANTY INFORMATION
IN THIS MANUAL



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Important Safeguards

IMPORTANT: Read this manual carefully and completely before attempting to operate the Shred Emulsifier™. Failure to do so could result in serious personal injury. When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Blades are sharp. Handle carefully.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- Do not attempt any home repairs to this unit. Should the unit require repair, such repair should only be performed by a qualified professional.
- Unit For Indoor Home Use Only. To reduce the risk of electric shock, never expose any part of this appliance including the power cord, plug or motorized Base to rain, moisture or immersion in liquids of any kind.
- The unit has a polarized plug. One prong is narrower than the other and it will fit only one way into an electrical outlet. Never force the plug into the outlet. If it doesn't fit after trying it one way and then reversing it ... contact an electrician. Do not modify the plug in any way.
- Never use an adaptor or an extension cord.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- The **Shred Emulsifier™** comes equipped with a "Tamper" utensil. This is the only utensil you should ever use while operating this unit. Using other utensils may damage the unit, cause possible personal injury and void the warranty.
- To prevent overheating, do not block any ventilation intake openings (underside of base).
- Use on a dry, stable surface.
- When preparing fresh baby food always consult with your physician (pediatrician) before making any dietary changes. Certain fruits and vegetables are not recommended for infants or young children due to immature digestive systems, allergies, or other developmental reasons.
- When preparing fresh baby food, to prevent choking, always make sure all fruits and vegetables are completely liquefied before feeding them to a baby.
- To avoid personal injury: Never remove the Lid while the motor is running. If something is stuck press the power STOP button, wait for motor to stop running, unplug the unit then remove the Cap only, insert the Tamper to dislodge stuck food. If food remains stuck, disassemble and remove the blocked food.
- Make sure the Lid is secured properly before pressing the POWER button.
- Avoid contact with moving parts.
- Do not operate any appliance that has a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to an authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.

Important Safeguards (continued)

- Never use hands, fingers, or other utensils to insert food into the Pitcher. Use the Tamper only.
- Never leave the **Shred Emulsifier™** unattended while motor is running.
- Never add ingredients to the **Shred Emulsifier™** while unit is running at a speed greater than #1.
- We do not recommend RUNNING the unit when the Pitcher is empty.
- Always hold the Pitcher handle when operating this unit at high speeds.
- Never put fruits with pits in the **Shred Emulsifier™**. Remove pits prior to placing these items into the Pitcher.
- The maximum Pitcher capacity is 70 ounces. Use significantly less with thicker ingredients.
- When processing foods with a dense consistency such as peanut butter, grains, or doughs, do not process for more than 30 seconds at a time. Doing so can cause the motor to overheat.
- Always make sure the Lid and E-Z Lock Cap are positioned and secured properly before use.
- Do not let cord come in contact with a stove, other hot surfaces or hang over edge of a table or counter.
- Close supervision is necessary when any appliance is used by or near children.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the **Shred Emulsifier™**. A scraper may be used but must be used only when the blender is not running (does not apply to an acceptable scraper integral with the appliance).
- Always operate blender with cover in place.
- Do not immerse in water.
- Never place blade assembly on base unless assembled to container.



WARNING: Failure to follow these instructions can result in death, fire, or electric shock.

SPECIFICATIONS: Model: SE1-PRO - 120VAC 60Hz 1500W

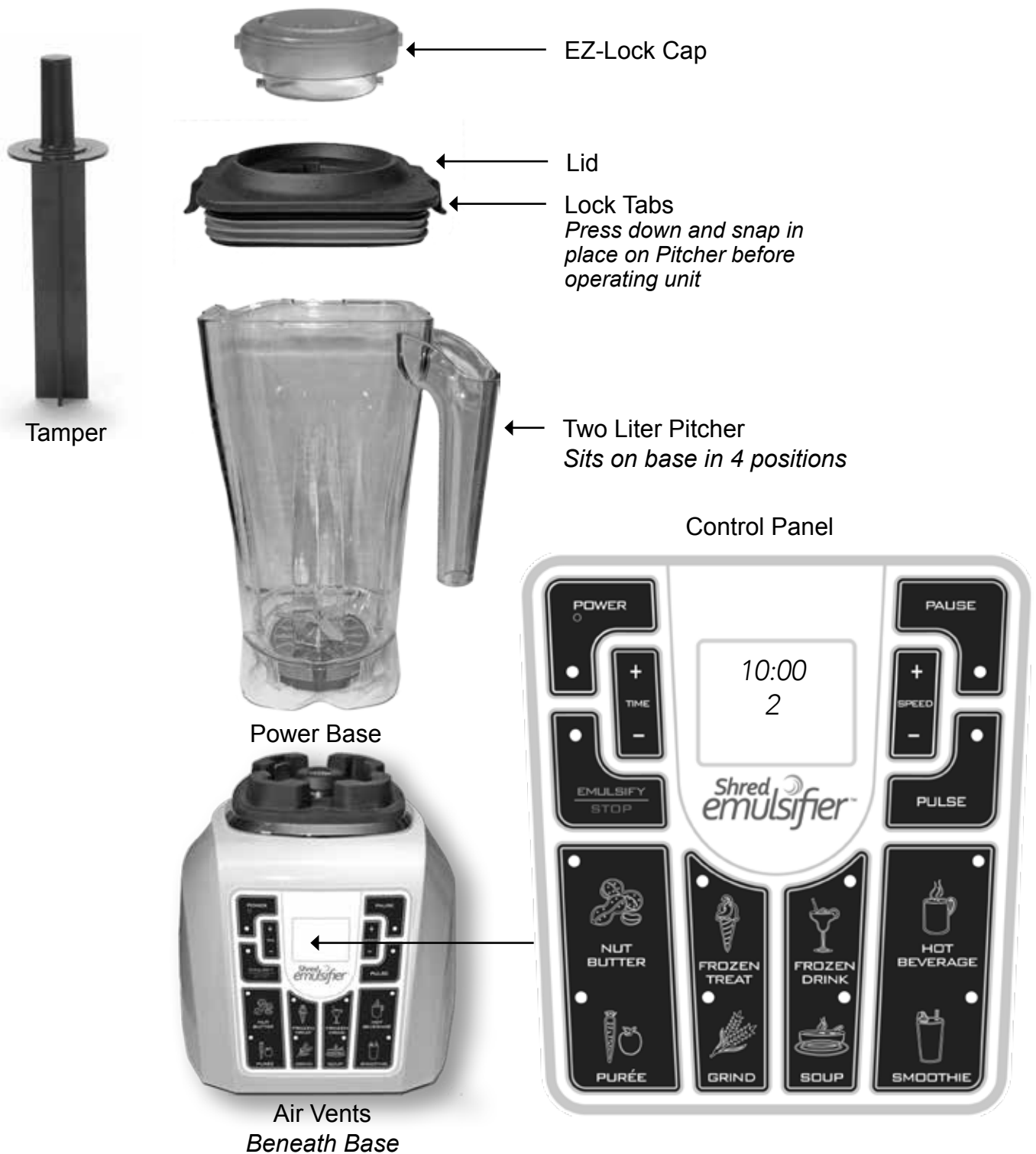
Caution: Avoiding Serious Injury and Burns While Processing Hot Liquids

- Make sure the Lid and E-Z Lock Cap are properly positioned and secured when processing hot liquids.
- When processing hot liquids always start on lowest speed ("STIR" on LED Display). Then increase rapidly to the required speed for that recipe. Use caution when working with hot liquids as steam may escape from the safety vents on the sides of the E-Z Lock Cap.
- Always hold the Pitcher securely by the handle while processing hot liquids.

SAVE THESE INSTRUCTIONS

Parts & Accessories

IMPORTANT: Your **Shred Emulsifier™** has been shipped with the following components. Check everything carefully before use. If any part is missing or has been damaged in shipping do not use this product and contact shipper using the customer service number located in the back of this owner's manual.



Assembling the Shred Emulsifier™

Unwind power cord to desired length.

This appliance was designed with built-in power cord storage beneath the Base. Store the excess length of cord neatly underneath to avoid accidental tipping of machine while in use.



WARNING: Do not plug power cord into electrical outlet until unit is fully assembled.

Power to unit will not take place unless steps 1–5 in this section are followed carefully.

1. Place the motor Base on a stable, dry surface.
2. Firmly seat the Pitcher onto the Base. The Pitcher will fit on the Base 4 different ways. The 4 protrusions on the Base should fit into the corners under the Pitcher. Once seated properly, this will activate the weighted safety switch.

NOTE:

At this point you may want to place the ingredients for processing into the unit. Add ingredients into the Pitcher, soft foods first, harder items last. The E-Z Lock Cap can be removed during operation to add additional ingredients or to insert the Tamper. The E-Z Lock Cap should only be removed at the lowest STIR speed setting. Always replace E-Z Lock Cap when you are finished using Tamper or adding ingredients.



Assembling the Shred Emulsifier™ (continued)

3. Insert the E-Z Lock Cap into the Lid (aligning the Cap's tabs with the Lid's slots) and turn clockwise to the lock symbol.

NOTE:

While the power is on and as air pressure inside the Pitcher increases, steam will automatically escape from the vents on the side of the Cap.

4. Place Lid on Pitcher and push down firmly until Lid Tabs snap into position over the Lip of the Pitcher.
5. Make sure the unit is assembled properly before connecting the power cord to the electrical outlet. Once the **Shred Emulsifier™** is plugged in, the Power Button will light up blue. But the LED Display will not be lit up. This means the **Shred Emulsifier™** is not ON but there is POWER.
6. Once you push the Power Button, the LED Display will illuminate. Before selecting a Processing or Pre-Set Button, hold the top of the assembled unit to prevent tipping on start-up.
7. After pushing the STOP Button or when a Pre-Set Function has finished, wait until the Blades completely stop spinning and unit is unplugged before removing the Cap, Lid, or Pitcher.

NOTE: Unit will not turn on until Weighted Safety Switch is fully engaged. The Safety Switch is located in the Base where it connects to the Pitcher. Should the unit overheat during operation the motor will automatically shut off. To restore power allow the machine to cool down for 35 minutes.



Using the Shred Emulsifier™

POWER Button: Once the Pitcher is in place and the unit is plugged into a 120V AC outlet, the Power Button Light will turn Blue indicating that the unit is ON but does not actually have Power. Now, select the Power Button, the LED Display will light up and the unit will have Power.

NOTE: During any processing function, selecting the Power button will shut everything down. To continue processing you must re-select the Power Button.
("o" denotes power off)

STOP Button: Located just below the Power Button will also effectively stop any Processing function immediately but it will not cut the power and the LED will remain lit.

TIME Button: The unit has a 10 Min. Maximum run time. Add or subtract minutes with the + or - buttons in the TIME panel.

SPEED Button: The unit has 10 speeds. The default speed is 2. The lowest speed is "STIR". If the LED is set on 2, selecting a lower speed will change the LED reading to STIR. If the LED speed is set to 9, selecting a higher speed will change the LED to "H" which is the highest setting.

EMULSIFY Button: Automatically operates the unit at its lowest speed for a 10 minute default time. For less "Emulsify" Time, selecting STOP located below the Emulsify Button will cancel the Process.

PAUSE Button: Allows you to stop any function in progress without cancelling the setting. When on Pause you may add ingredients and then hit Pause again to complete the pre-programmed setting.

PULSE Button: This button is used when you need short bursts at full power. Pulse will only work only while button is pressed... removing your finger stops the process.

PRE-SET Buttons: There are 8 Pre-Set Functions that occupy the bottom half of the control panel. You may apply these functions to your own recipes or select any from the **Shred Emulsifier™** Recipe Guide.

Control Panel



Using the Shred Emulsifier™ (continued)

The Tamper

The Tamper is useful when preparing thick or frozen mixtures. The Tamper can be used while the machine is running.

1. Remove E-Z Lock Cap leaving the Lid in place.
2. Insert Tamper through the opening in the Lid.
3. Hold the Pitcher handle with one hand, grasp Tamper with the other hand.
4. Move up and down or in a circular motion to move contents around the Blade.

Tips for Using the Tamper:

When preparing thick mixtures that don't circulate freely, insert the Tamper and move in a circular motion. This will help remove any air or ingredients trapped by the Blade. The Lid prevents the Tamper from making direct contact with the Blade.

NOTE: In the event the motor overheats during operation it will automatically shut off. To restore power, allow it to cool down for 35 minutes before using.

And As A Rule...

- Always remove all stems and large pits such as peach, mango, apricot, etc. before processing as these items can damage the Blade and cause the motor to malfunction.
- Unless otherwise instructed, insert wet ingredients into the **Shred Emulsifier™** first, then the dry ingredients, then ice if needed.
- Thoroughly wash all fruits and vegetables to remove any dirt or chemicals.
- Fruits and vegetables process best when they are fresh and firm.
- Always serve fresh foods immediately. After just a few seconds they begin to lose vitamin potency.



Using the Shred Emulsifier™ (continued)

Making Hot Soups & Sauces

1. Carefully add liquids and solids, avoiding splashing that could cause personal injury when liquids are hot.
2. Secure Lid and E-Z LOCK Cap on the Pitcher making sure Cap is in the locked position and the Lid is firmly snapped onto the Pitcher. Select one of the Pre-Set functions such as Soup or Puree.
3. Or, If your recipe calls for a specific Time and Speed, you may set it, then select the Emulsify Button to begin the process. You may change the Speed or Stop the unit at any time during the process.
4. Let the machine run until the selected Pre-Set function is completed or the desired consistency or temperature has been reached. The average cook time is 6–8 minutes on speed #8. This will vary depending on the texture of the ingredients and the starting temperature.
5. Do not remove Lid until the power is OFF and the unit has been unplugged. Wait for motor to shut off and the Blades to completely stop. You may remove the E-Z Lock cap during the process to use the Tamper or add additional ingredients. (see page 8)



Pureeing Cooked Soups & Sauces

1. Carefully add hot soup or sauce, avoiding splashing that could cause personal injury. Secure Lid and E-Z LOCK Cap on the Pitcher making sure Cap is in the locked position and the Lid is firmly snapped onto the pitcher. Use your own Time and Speed settings or select the Pre-Set Puree function.

Making Hot Soups & Sauces

1. To make ice cream and sorbet, add liquids and soft ingredients (i.e. soft fruits) first, then frozen ingredients. In order to make successful frozen treats with the **Shred Emulsifier™** you must always follow the recommended ratio of ingredients. 1 part liquid to 3–4 parts frozen ingredients. Changing this ratio can damage the Blades or the motor.
2. Snap the Lid on securely to the Pitcher. Remove E-Z LOCK Cap from Lid and insert Tamper.

NOTE: You will need to use the Tamper to move ingredients around quickly. (see page 9)

3. Use your own Time and Speed settings or select the Pre-Set Frozen Treat function.



Using the Shred Emulsifier™ (continued)

Making Dough

1. To make dough for fresh bread or pizza, add the dry ingredients into the Pitcher first. Secure Lid without the E-Z LOCK Cap onto the Pitcher making sure the Lid is firmly snapped into place.

2. Set the Speed to 4 and Press Emulsify. Immediately add the wet ingredients into the Pitcher while the motor is running. Allow it to run for 5–8 seconds only. Press STOP button.

3. Reset the speed to 8. Push PULSE

Button Approximately 20 times until the mixture becomes a crumbled texture.

4. Disconnect the power cord from the wall outlet. Remove the Lid and Pitcher. Pour the dough into a bowl while turning the gear end of the Blade by hand underneath the Pitcher to get all the dough out.

5. Knead the dough into a ball on a floured surface. Place the dough back into a covered bowl. Let the bowl and dough sit in a warm place for approximately 45 minutes or until doubled in size.

6. Divide dough into pieces to bake bread, pitas, pizza and more.



Chopping With The Shred Emulsifier™

The **Shred Emulsifier™** chops food to a fine texture quickly and easily for use in salads, soups, and baking:

1. Place ingredients in the Pitcher. Do not fill more than 1/4 full. We recommend using smaller pieces when chopping.

2. Secure Lid and E-Z LOCK Cap on the Pitcher making sure Cap is in the locked position and the Lid is firmly snapped onto the Pitcher.

3. Set to recommended speed.

4. Use the PULSE button until all ingredients have been processed.



NOTE: The speeds may vary depending on the ripeness of ingredients when using fresh fruits and vegetables.

- Broccoli #3 – 4 • Cauliflower #3 – 4 • Zucchini/Squash #3 – 4 • Hard Boiled Eggs #3 – 4
- Olives #2–3 • Potatoes #2–3 • Onions #2–3 • Nuts #3 • Carrots #3 – 4 • Mushrooms #2–3
- Bread crumbs #2–3

Cleaning and Maintenance

1. Press STOP button and wait until the motor completely stops.
2. Using dry hands, unplug the power cord from electrical outlet.
3. Disassemble the machine.
4. Wash the Lid and Cap in warm soapy water. Rinse and dry thoroughly before first use.

NOTE: DO NOT put unit in dishwasher. We recommend washing the Pitcher by hand. For safety reasons, do not touch the blade directly with your fingers. Fill the Pitcher with warm soapy water. Attach the Pitcher to the Base. Then secure the Lid and Cap in place. Connect Power Cord to outlet. Press POWER then Press EMULSIFY button. Increase the speed to 8. Allow unit to run for about 1 minute. Rinse and dry thoroughly.

6. Make sure Base and parts are completely dry before storing in a cool, dry place.
7. Never use abrasive materials or cleansers to clean the main Base or any of the parts. This can scratch the finish causing permanent damage.



CAUTION: To avoid personal injury use caution while cleaning inside of Pitcher as Blades are sharp. Handle carefully.

Troubleshooting

NOTE: The **Shred Emulsifier™** is a very powerful unit. When operating properly, the motor gives off a loud but smooth sound that changes in pitch as the motor speed is increased. This is normal.

Problem	Possible Reasons and Solution
There was a burning smell when the Shred Emulsifier™ was first turned on.	• There may be a short term Burn-Off Odor when the Shred Emulsifier™ is first used. This is from a lubricant used in manufacturing the motor
Motor does not run after Emulsify button is pushed.	• Check to see if unit is plugged in. • Pitcher is not seated correctly. • Check if all parts are assembled properly. • Check if any food is causing Blade to lock.
Normal Loud Smooth Sound becomes unpleasant, more pronounced and uneven, producing erratic and sometimes uncontrolled unit vibration.	• Push power button to OFF immediately. • Unplug unit and check for proper assembly. • Reassemble and retry unit.
The unit shuts off while in use.	• The auto shut off feature has been activated due to overheating. • Push OFF button, allow to cool down for 35 minutes. • Check the thickness and quantity of mixture, if overloaded, reduce accordingly.

NOTE: In the event the motor overheats during operation it will automatically shut off. You may have overloaded the **Shred Emulsifier™**. Remove excess contents. To restore power, allow the machine to cool down for 35 minutes before use.

Frequently Asked Questions

Q. What is the difference between this unit and other blenders on the market?

A. The Shred Emulsifier™ is not a typical blender. This unit is designed to perform 31 different kitchen applications. The Shred Emulsifier™ will make everything from hot soups to cold ice cream.

- | | | |
|----------------------------|-----------------------------|---------------------------|
| 01. Pulverize fruit. | 12. Fold batter. | 23. Aerate egg whites. |
| 02. Liquefy vegetables. | 13. Mince herbs. | 24. Juice. |
| 03. Make frozen treats. | 14. Mix cocktails. | 25. Powder sugar. |
| 04. Simmer soup. | 15. Beat sauces. | 26. Knead dough. |
| 05. Blend smoothies. | 16. Crush ice. | 27. Prepare yogurt. |
| 06. Grind nut butters. | 17. Shred cooked meat. | 28. Make soy milk. |
| 07. Whisk salad dressings. | 18. Mash potatoes. | 29. Create coffee drinks. |
| 08. Melt chocolate fondue. | 19. Cream butters. | 30. Grind grains. |
| 09. Purée baby food. | 20. Chop vegetables. | 31. Make frozen sorbets. |
| 10. Grate cheese. | 21. Emulsify whole produce. | |
| 11. Whip cream. | 22. Dice onions. | |

Q. What 20 different kitchen appliances can the The Shred Emulsifier™ replace?

A. They are as follows:

- | | | |
|---|-----------------------------|---|
| 01 - Blender | 08 - Ice Cream maker | 15 - Hand mixer |
| 02 - Minichopper | 09 - Smoothie maker/ bar | 16 - Nut butter maker |
| 03 - 10" cook's knife | blender | 17 - Garlic Press |
| 04 - Immersion blender (stick
blender) | 10 - Ricer | 18 - Soy milk maker |
| 05 - Snow Cone Maker | 11 - Food mill | 19 - Milk shake maker |
| 06 - Coffee mill / grinder | 12 - Cheese / Veggie grater | 20 - Latte whip or other milk
frothing appliance |
| 07 - Spice mill / grinder | 13 - Juicer | |
| | 14 - Meat grinder | |

Q. What is the Pitcher made from?

A. It is made of a BPA free plastic.

Q. How many speeds does the unit have?

A. The unit has 10 variable speeds.

Q. What are the dimensions of the unit?

A. 19.5"H x 9.25" W x 10.25"D (assembled)

Q. How is the unit able to make soups?

A. The centrifugal force of the Blade spinning causes friction which heats up the contents.

Q. How many ounces does the Pitcher hold?

A. 70 ounces (2000ml).

Q. Why is there steam coming from the cap when I prepare hot foods?

A. There are safety vents notched into the sides of the cap. This allows steam and pressure to escape from the unit when hot foods are being prepared.

Q. Why won't the machine turn on?

A. The unit must be properly assembled or it will not power on at all. The Pitcher must engage the safety switch. Unit will not turn on until Weighted Safety Switch is engaged. The display will not light up unless it is properly assembled.

Q. Why has the motor shut off while using?

A. The unit has a built in safety feature that will shut it down to prevent overheating. Allow the unit to cool down for about 35 minutes. The machine will then power back on.

Q. What is the horsepower of the unit?

A. Almost 3 horsepower.

Q. What is the wattage?

A. 1500 watts

Frequently Asked Questions (continued)

Q. How often should I change the Blades?

A. The Blades of the unit will never have to be replaced.

Q. Is it normal for my machine to be loud?

A. Yes, this is a powerful motor. And there will be some noise associated with it.

Q. Can I make flour in the unit?

A. Yes, you can.

Q. Do vegetables need to be cooked before putting in machine?

A. No.

Q. Is the unit dishwasher safe?

A. The Base is not dishwasher safe. We recommend washing the Pitcher, Lid and Cap by hand. Fill the Pitcher with warm soapy water. Attach the Pitcher to the Base. Then secure Lid and Cap in place. Press

the Power button then Press Emulsify and gradually Increase the speed to 8. Allow unit to run for about 1 minute then press Stop, unplug from wall outlet, disassemble, rinse and dry thoroughly.

Q. Is it normal for the motor to have a slight burning smell?

A. Yes, it is normal for the unit to have a factory smell. It is caused by lubricants used in the manufacturing process. After a few uses the smell will dissipate.

Q. Can anything other than the Tamper be used with the appliance?

A. No. The Tamper is specially designed to stop 1 inch above the Blade. We do not recommend that anything other than the Tamper provided is used.

Manufacturer's Limited Warranty

The manufacturer warrants that your Shred Emulsifier™ is free of defects in materials and workmanship and will, at its option, repair or replace any defective Shred Emulsifier™ that is returned to it. The Shred Emulsifier™ motor has a Lifetime Guarantee, and all other parts and components are warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Warranty Repairs or Replacement:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$29.99 to cover return postage and handling to the following address:

Shred Emulsifier™, P.O. Box 3007, Wallingford, CT 06492.



Shred *emulsifier*™

OWNER'S MANUAL

Congratulations on your purchase of the **Shred Emulsifier™**.
We are very proud of the functional design and exceptional quality of this product.
Our manufacturing process is geared to deliver long years of product service to our
valued customers. Should you experience any problem with your purchase,
our dedicated customer service staff is here to serve you.

We are available at:
1-973-287-5194 or www.shredemulsifier.com



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